

Fried Coconut Idli



Ingredients:

Idlis – 3 to 4
Coconut – 1/2 cup, grated
Bengal Gram Dal – 1 tsp
Cashewnuts – 1 tsp
Dry Red Chillies – 2
Mustard Seeds – 1/4 tsp
Urad Dal – 1/4 tsp
Curry Leaves – few
Salt as per taste
Oil as required

Method:

- 1. Soak the idlis in warm water and crumble them.**
- 2. Add salt and mix well.**
- 3. Heat oil in a pan.**
- 4. Fry the mustard seeds, urad dal and red chillies for 30 seconds.**
- 5. Add bengal gram dal, curry leaves and cashewnuts.**
- 6. Fry until cashewnuts turn light golden brown.**
- 7. Add coconut and crumbled idlis.**
- 8. Stir-fry for a minute or two.**
- 9. Serve hot.**